

AUTOFRY®

MTI-10X / 10XL / 10XL-3 Data Sheet

Create a profitable, portable kitchen with AutoFry

No Hoods. No Vents. No Problem!



Compact design with expanded capability of up to 4 pounds of product per fry-cycle. Offered in right or left chute models.



Why AutoFry Delivers

Highly Reliable — With only three moving parts and 20 years of proven dependability, the AutoFry is field tested.

Immediately Profitable — AutoFry is extremely economical to operate since no vents or hoods are required (versus a minimum expenditure of \$30,000-\$50,000 to outfit a traditional professional kitchen with vents, hoods and related HVAC).

Sophisticated — MTI's proprietary Simplifry™ technology offers 18 programmable presets, standby mode, heat/time compensation intelligence and multiple language options.

Extremely Safe — ANSUL® fire suppression technology is built into all models. In addition, the fully enclosed and automated process eliminates any employee exposure to hot oil.

Industry Leadership — MTI invented AutoFry over two decades ago and now represents the gold standard in ventless deep-frying technology.

Proven Track Record — AutoFry clients include the industry leaders within the pizza operator, bar/tavern, convenience store and movie theatre markets worldwide. With distribution in 67 countries, AutoFry has you covered.

Your Source for Innovative Kitchen Solutions

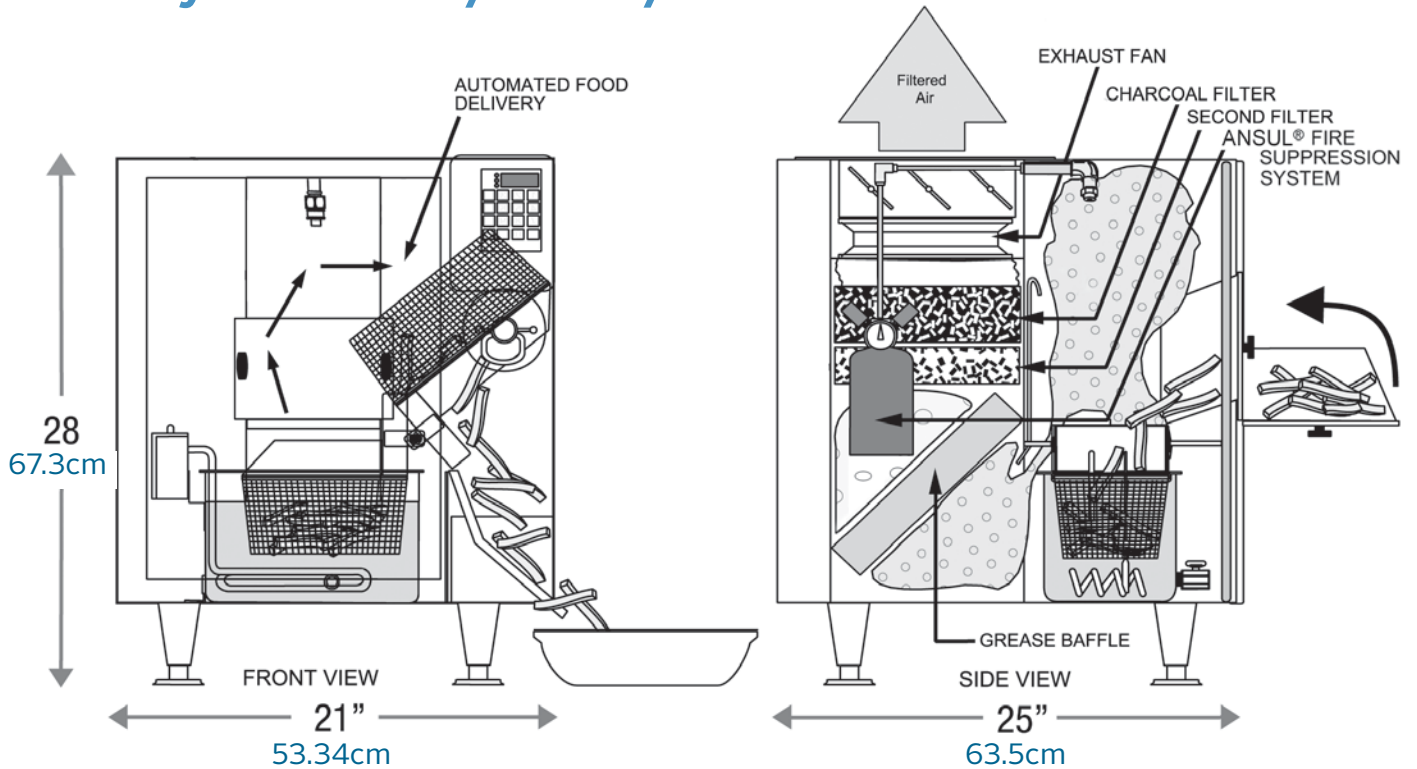





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AutoFry® MTI-10X / 10XL / 10XL-3 SPECIFICATIONS



ELECTRICAL	
MTI-10X 	208-240 V / Single Phase 5.7 kW Total / 23.75 AMP; 30 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 6-30 Plug
MTI-10XL 	208-240 V / Single Phase 7.2kW Total / 30 AMP; 50 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA Plug / 6-50 Plug
MTI-10XL-3 	208-240 V / 3 Phase 8.5 kW Total / 20.44 AMP; 30 AMP (Dedicated Service Required) 6' (1.83m) Power Cord w/NEMA plug / 15-30 Plug
CAPACITY	
Oil	2.75 gallons (10.41 liters)
Cooking	30-60 lbs. (13.6-27.2kg) French Fries per hour frozen to done. Capacity will vary depending on french fry type
MACHINE	
Dimensions	25" Deep x 21" Wide x 28" High (63.5cm Deep x 53.34cm Wide x 71.1cm High)
Clearances	0" = Sides 0" = Back 24" = Top (0cm = Sides 0cm = Back 61cm = Top)
Construction	16 Gauge Stainless Steel
Shipping Dims.	32" x 32" x 32" (81.28cm x 81.28cm x 81.28cm)
Shipping Weight	210 lbs. (95.25kg)
OPTIONS	MTI Illuminated Heat Lamp; 120 ACV 5.16 AMPS
WARRANTY	1 Year Parts and Labor; 3 Years Electronic Controls; 5 Years Frypot/Chassis



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We reserve the right to change specifications appearing upon this brochure without notice and without incurring any obligation for the equipment previously or subsequently sold. Patent pending.



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